

### **Claims**

1. (Previously Presented) A method for making a beverage comprising:
  - providing a beverage;
  - providing an amount of glucosamine (GLCN);
  - mixing the beverage and the GLCN, thereby forming a GLCN beverage; and
  - heat-pasteurizing the GLCN beverage at a high temperature for a time sufficient to reduce colony forming units (cfu) by at least about 50%, wherein GLCN is present in the beverage during the heat pasteurization.
2. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to at least about 160°F.
3. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to at least about 200°F.
4. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to a temperature in a range of from about 160°F to about 300°F.
5. (Original) The method of claim 1, wherein the GLCN beverage is heat-pasteurized for a time period from about 1 second to about 5 minutes.
6. (Original) The method of claim 1, wherein the amount of GLCN added to the beverage is at least about 0.1 g GLCN per serving
7. (Previously Presented) The method of claim 1, wherein the amount of GLCN added to the beverage is at least about 0.25 g GLCN per serving.
8. (Previously Presented) A method for making a beverage comprising:
  - providing a beverage;
  - providing a first amount of GLCN;

mixing the beverage and the GLCN, thereby forming a GLCN beverage; and  
heat-pasteurizing the GLCN-beverage, wherein GLCN is present in the beverage during  
heat pasteurization, and wherein the amount of GLCN in the GLCN beverage prior to heat-  
pasteurizing is substantially similar to a second amount of GLCN in the GLCN beverage after  
heat-pasteurizing.

9. (Original) The method of claim 8, wherein the second amount of GLCN in the GLCN  
beverage after heat-pasteurizing is at least about 80% of the first amount of GLCN in the GLCN  
beverage prior to heat-pasteurizing.

10. (Previously Presented) The method of claim 1, wherein the GLCN is derived from a  
fungal biomass containing chitin.

11. (Previously Presented) A beverage made by the method of claim 1.

12-17. (Canceled)